

<i>Antipasti e Insalata</i>	
<b>Zuppo del giorno</b> <i>(Soup of the day)</i>	<b>\$5.00</b>
<b>Parmigiano</b>	<b>\$ 9.00</b>
<b>Arugula</b>	<b>\$ 7.50</b>
<b>Heart of Romaine</b>	<b>\$ 6.00</b>
<b>Caprese</b>	<b>\$ 8.00</b>
<b>Bruscheta La Veranda</b>	<b>\$ 7.00</b>
<b>Mussels (Red or White)</b>	<b>\$10.00</b>
<b>Carpaccio di Mignon</b>	<b>\$12.00</b>
<b>Antipasto La Veranda</b>	<b>\$11.00</b>
<b>Fried Calamari</b>	<b>\$10.00</b>

<i>Pasta</i>	
<b>Bigoli con Vongole</b> <i>Homemade Spaghetti with little neck clams.</i>	<b>\$16.00</b>
<b>Cannelloni</b> <i>Stuffed pasta with Italian sweet sausage, ricotta cheese and mushrooms.</i>	<b>\$14.00</b>
<b>Fettuccine La Veranda</b> <i>Fettuccine pasta with chicken, and spinach in a light saffron sauce.</i>	<b>\$15.00</b>
<b>Rigatoni Salsiccia</b> <i>Rigatoni pasta with Italian Sweet sausage, roasted red peppers, and mushrooms in a red sauce.</i>	<b>\$15.50</b>
<b>Tagliatelle alla Bolognese</b> <i>Homemade flat pasta with a classic Bolognese meat sauce.</i>	<b>\$14.00</b>
<b>Bigoli con Calamari</b> <i>Homemade Spaghetti with calamari, and peas served in a red or white sauce.</i>	<b>\$14.50</b>
<b>Maltagliati con prosciutto</b> <i>Classic pasta from Abruzzese with prosciutto, and peas in a heavy cream sauce.</i>	<b>\$15.50</b>
<b>Maltagliati con Salsiccia</b> <i>Classic pasta from Abruzzese with Italian sweet sausage, and asparagus in a heavy cream sauce.</i>	<b>\$15.50</b>
<b>Rigatoni alla' Amatriciana</b> <i>Rigatoni pasta with pancetta, and plum tomatoes in a spicy red sauce.</i>	<b>\$15.00</b>
<b>Spaghetti con Granchio</b> <i>Spaghetti pasta with Super lump crabmeat, cherry tomatoes, and sundried tomatoes in a basil pesto sauce.</i>	<b>\$18.00</b>
<b>Gnocchi della casa</b> <i>Homemade potato dumplings in a Gorgonzolla or red sauce.</i>	<b>\$13.00</b>

<i>Secondi</i>	
<b>Pollo alla Parmigiano</b> <i>Breaded chicken cutlet in marinara sauce topped with mozzarella, and served over pasta.</i>	<b>\$13.50</b>
<b>Vitello Martini</b> <i>Breaded veal cutlet topped with baby arugula and gorgonzola cheese.</i>	<b>\$16.50</b>
<b>Pollo Francese</b> <i>Breaded chicken cutlet in a lemon butter sauce, and served over pasta.</i>	<b>\$15.00</b>
<b>Pollo Marsalla</b> <i>Chicken breast served with mushrooms in a Marsalla wine demi-glaze.</i>	<b>\$14.50</b>
<b>Vitello Limone</b> <i>Sauteed veal medallion with capers in a lemon butter sauce.</i>	<b>\$16.50</b>
<b>Vitello Cacciatore</b> <i>Sauteed veal medallion with mushrooms, onion in a plum tomato sauce.</i>	<b>\$17.00</b>
<b>Vitello La Veranda</b> <i>Pan seared veal medallion topped with sautéed spinach and fresh lemon.</i>	<b>\$16.00</b>
<b>Salsiccia Italiano</b> <i>Grilled Italian sweet sausage served over broccoli rabe, served with beans and potatoes.</i>	<b>\$14.00</b>
<b>Salmone</b> <i>Blackened Salmon in a pesto sauce, served with grilled asparagus.</i>	<b>\$18.00</b>
<b>Torta di granchio</b> <i>Homemade soft crab cake, served with grilled asparagus and potatoes.</i>	<b>\$19.00</b>
<b>Pesce del giorno</b> <i>Fish of the day</i>	<b>Market Price</b>

<i>Contorni</i> <i>(Sides)</i>	
<b>Large sautéed asparagus in a garlic oil</b>	<b>\$6.00</b>
<b>Sautéed spinach</b>	<b>\$6.00</b>
<b>Sautéed mushrooms and onions</b>	<b>\$7.00</b>
<b>Brussel sprouts</b>	<b>\$5.00</b>

<i>Panini</i>	
<b>Vegetarian Focaccia</b> <i>Eggplant, zucchini, fresh mozzarella, roasted peppers and basil pesto.</i>	<b>\$6.50</b>
<b>Chicken</b> <i>Grilled Chicken breast, fresh mozzarella, roasted peppers and basil pesto.</i>	<b>\$8.50</b>
<b>Italian</b> <i>Sweet Italian sausage, spinach, and sharp provolone cheese.</i>	<b>\$9.00</b>
<b>Veal</b> <i>Breaded veal cutlet, mushrooms, grilled eggplant, and swiss cheese.</i>	<b>\$9.50</b>
<b>Parmigiana</b> <i>Breaded Chicken cutlet, spinach, topped and mozzarella cheese.</i>	<b>\$8.50</b>
<b>Prosciutto</b> <i>Prosciutto San Daniele, grilled asparagus, roasted peppers and mozzarella cheese.</i>	<b>\$8.00</b>
<b>Burger</b> <i>La Veranda burger, mushrooms, spinach and Swiss cheese.</i>	<b>\$9.00</b>
<b>Bolognese</b> <i>Sliced mortadella and fresh mozzarella cheese.</i>	<b>\$8.50</b>
<b>Carpaccio</b> <i>Sliced Filet mignon Carpaccio, arugula, and tomato.</i>	<b>\$10.00</b>

*Panini's are a Tuscan style focaccia, served with your choice of French fries or a side house salad.*

<i>Pizza</i>	
<b>Regina</b> <i>Classic Napolitano topped with plum tomato and mozzarella cheese.</i>	<b>\$10.00</b>
<b>Crudo</b> <i>Prosciutto San Daniele, Ricotta, and mozzarella cheese.</i>	<b>\$11.50</b>
<b>Blanca</b> <i>White pizza topped with Spinach, ricotta, mozzarella and fresh tomato pesto.</i>	<b>\$ 9.50</b>
<b>Salami</b> <i>Salami Milanese, mozzarella with a plum tomato sauce.</i>	<b>\$11.00</b>
<b>Cipolla</b> <i>Crispy red onion, mozzarella with a plum tomato sauce.</i>	<b>\$11.00</b>
<b>Salsiccia</b> <i>Italian Sausage, mozzarella with a plum tomato sauce.</i>	<b>\$11.50</b>
<b>Alfredo</b> <i>Grilled chicken breast, mozzarella topped with a classic Alfredo sauce.</i>	<b>\$11.00</b>
<b>Granchio</b> <i>Flatbread topped with Super lump crabmeat, arugula, cherry tomatoes, shaved parmesan cheese and extra virgin olive oil.</i>	<b>\$14.00</b>
<b>A la Carte</b> <i>Create your own.</i>	<b>Market Price</b>

*Pizzas are "Classic Napolitano style" 12 inch rounds.*

Please advise your server of any food allergies. Gluten free items are available upon request.